



FROM THE LAND

STARTERS

FRESHLY MADE SOUP OF THE DAY Barnett's Toasted Leek & Cheddar Bread	£6.50
WILD MUSHROOM & BLUE CHEESE ARANCINI (V) Mushroom Ketchup – Peashoot Salad	£8.50
CRISPY SALT & CHILLI SQUID Stir Fry Vegetables – Sweet Chilli Sauce	£8.95
SCOTTISH BLACK PUDDING & HAGGIS FRITTERS Crispy Batter – Cracked Black Pepper Sauce	£8.95
SHIN OF BEEF CROQUETTES Green Pea Purée – Buttered Hispi Cabbage	£8.95
SLOW BRAISED PIGS CHEEK Winter Vegetable Ragù – Black Pudding	£8.95
LARGO BAY LOBSTER BISQUE Toasted Rosemary & Garlic Focaccia	£8.50
PAN FRIED KING SCALLOPS Truffled Celeriac Purée – Haggis – Toasted Hazelnuts	£12.50
LOADED NACHOS Melted Cheese – Tomato & Coriander Salsa – Soured Cream – Jalapeños	
○ Chilli Con Carne	£9.95
○ BBQ Pulled Pork	£10.95
○ Vegan Chilli (V) (GF) (VG)	£9.50

If you have a food allergy or intolerance, please let us know before ordering - For further dietary choices, more information or to see our Allergen Folder, please ask your Server. Please note that our kitchen handles food stuff that some may have an intolerance to. (V), (VG) (GF) SUBSTITUTIONS CAN BE MADE TO SOME DISHES

FROM THE SEA

EAST COAST HADDOCK PANKO BREADED OR BATTERED Skin-On Skinny Fries – Homemade Tartare Sauce – Garden OR Mushy Peas	°o Small - £12.50 °o Large - £16.50
BREADED WHOLETAIL SCAMPI Skin-On-Skinny Fries – Homemade Tartare Sauce – Garden OR Mushy Peas	°o Small - £12.25 °o Large - £16.25
LOCAL LOBSTER LINGUINE	£19.50
Lobster Meat – Lobster & Dill Cream Sauce – Fresh Parmesan	

VEGAN & VEGETARIAN

Please check all allergens and dietary requirements with your Server

CREAMY MAC & CHEESE (V) Skin-On-Skinny Fries – House Salad	°o Small - £9.95 °o Large - £13.50
PARMIGIANA DI MELANZANE (V)	£15.95
Baked Aubergine, Mozzarella & Basil in a Tomato Sauce topped with Parmesan – Sun Dried, Tomato Olive & Mixed Leaf Salad Toasted Garlic & Herb Bread	
PLANT BASED VEGAN BURGER (V) (GF)	£14.95
Toasted Vegan Brioche Bun – Crispy Lettuce – Roast Red Pepper – Vine Tomato – Skin-On Skinny Fries – Crunchy 'slaw	
○ + Vegan Chilli (VG) (V) (GF)	£3.50
LOADED NACHOS	£9.50
Melted Cheese – Tomato & Coriander Salsa – Soured Cream – Jalapeños	
○ Vegan Chilli (V) (GF) (VG)	

PAN SEARED DUCK BREAST	£22.50
Hasselback Potatoes – Honey Roasted Beetroot – Cauliflower Purée – Rainbow Chantenay Carrots – Port & Orange Glaze	

CREAMY CHICKEN, HAM & MUSHROOM PIE	£18.50
Light Puff Pastry Topping – Seasonal Vegetables – Skin-On Skinny Fries OR Creamy Mash	

HOMEMADE STEAK PIE	£18.95
Light Puff Pastry Topping – Seasonal Vegetables – Skin-On Skinny Fries OR Creamy Mash	

SALT & PEPPER CRISPY CHICKEN ON A BUN Melted Monterey Jack Cheese – Lettuce – Tomato – Chilli Jam – Skin-on-Skinny Fries – Crunchy 'slaw	£12.95
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28 DAY MATURED ABERDEEN ANGUS 10oz SIRLOIN STEAK	£32.50
Roast Flat Cap Mushroom – Grilled Vine Tomato – Onion Rings – Skin-On-Skinny Fries	

STEAK EXTRAS

- Cracked Black Pepper Cream Sauce + £2.95
- Garlic & Herb Butter + £2.50
- Seasonal Salad + £2.95
- Fresh Seasonal Vegetables + £2.95

6 oz ABERDEEN ANGUS STACKED BURGER	£14.50
Toasted Brioche Bun – Crispy Lettuce – Vine Tomato – Skin-On-Skinny Fries – Crunchy 'slaw – Burger Relish	

BURGER EXTRAS

- Double Up - 6oz Burger + £5.95
- Smoked Streaky Bacon & Cheese + £3.50
- Crispy Haggis Fritter & Black Pepper Sauce + £4.50

JOIN US EVERY SUNDAY FOR A
DELICIOUS
SUNDAY ROAST

SNACKS & SIDES

BOWL OF MARINATED OLIVES – BALSAMIC VINEGAR – EXTRA VIRGIN OLIVE OIL – ARTISAN BREADS (V)	£6.95
CRISPY SWEET POTATO FRIES (V) Plant Based Vegan Mayo	£5.95
HALLOUMI FRIES (V) Sweet Chilli Sauce	£7.50
SKIN-ON-SKINNY FRIES (V)	£4.95
SKIN-ON-SKINNY FRIES with Cheese (V)	£5.50
CRISPY BACON & CHEDDAR SKINNY FRIES	£6.95
BREADED MOZZARELLA STICKS (V) Seasonal Salad – Sweet Chilli Sauce	£7.50
TOASTED GARLIC BREAD (V) Seasonal Salad	£4.50
CHEESY TOASTED GARLIC BREAD (V) Seasonal Salad	£4.95
CRISPY BATTERED ONION RINGS (V) Garlic Mayo	£4.95

PLEASE ASK YOUR SERVER IF YOU WOULD LIKE TO SEE OUR EXTENSIVE DRINKS & WINE LIST

DESSERTS

SPICED APPLE & PEAR CRUMBLE	£7.95
Vanilla Ice Cream <u>OR</u> Warm Vanilla Custard	
WHITE CHOCOLATE PANNACOTTA	£7.95
Dark Chocolate Soil – Wafer Biscuit Curl	
STICKY TOFFEE PUDDING	£7.95
Butterscotch Sauce – Salted Caramel Ice Cream	
CHOCOLATE ORANGE TORTE	£7.95
Cointreau & Orange Gel – Winter Berry Compote (V) (GF)	
SCOTTISH CHEESEBOARD	£9.50
Blue Murder – Clava Brie – Mature Cheddar - Biscuit Selection - Red Onion Chutney	
• CHEESEBOARD TO SHARE	£12.95
AFFOGATO	£5.95
Hot Espresso over Vanilla Dairy Ice Cream – Wafer Biscuit	
• ADD LIQUEUR OF YOUR CHOICE	£9.50
3 SCOOPS OF MACKIES ICE CREAM	£6.95
Traditional Vanilla – Chocolate – Strawberry - Salted Caramel – Honeycomb (VG Chocolate also available)	

SPECIALITY TEAS & COFFEES

POT OF TEA	£2.95
POT OF EARL GREY/HERBAL or FRUIT TEAS	£2.95
CAFETIERE OF FRESH COFFEE	
○ Small	£3.95
○ Large	£4.95
AMERICANO with Cold or Hot Milk.	£3.30
SINGLE ESPRESSO	£2.50
DOUBLE ESPRESSO	£3.25
CAFFE LATTE.	
○ Small	£3.30
○ Large	£3.50
CAPPUCCINO	£3.50
CAFFE MOCHA	£3.50
FLAT WHITE	£3.50
SHOT of FLAVOUR –	£1.50
Hazelnut, Chocolate, Caramel or Vanilla	
HOT CHOCOLATE	£3.95 Topped with Marshmallows
LIQUEUR COFFEE	£8.95
with the Liqueur of your choice	
SULTANA SCONE WITH BUTTER, CREAM & STRAWBERRY JAM	£3.25
ADD A CAFETIERE OF FRESH COFFEE OR A POT OF TEA	£6.95